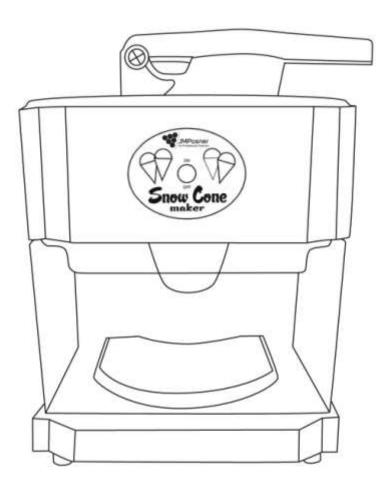


# SNOW CONE MAKER Owner's Manual



Model Number: SCM100

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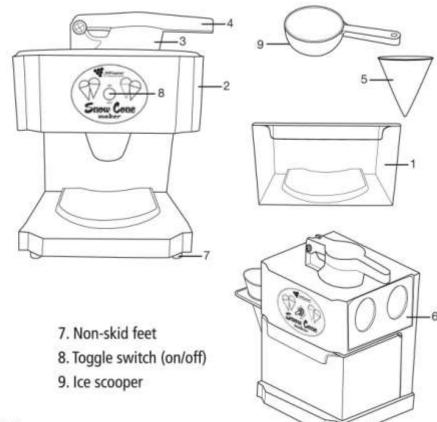
# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1. READ ALL INSTRUCTIONS.
- Unplug from outlet when not in use, before assembling or disassembling, and before cleaning.
- To protect against risk of electrical hazards, do not immerse the Snow Cone Maker in water or other liquids.
- Avoid contact with moving parts. Never place fingers or other utensils into ice chute.
   NEVER TOUCH Blade.
- Do not operate the Snow Cone Maker or any electrical equipment with a damaged cord or plug, or after the unit malfunctions or is dropped or damaged in any manner. Return it to the nearest authorized service facility for examination, repair or adjustment.
- 6. When the Snow Cone Maker is used by or near children, close supervision is necessary.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas burner or in or near fire.
- Check ice chute for presence of foreign objects before using and only when appliance is unplugged.
- 11. Use only attachments that are included in the packaging of the Snow Cone Maker. The use of other attachments may cause fire, electric shock or injury.
- Do not use the appliance for other than intended use.
- 13. Do not allow children access to the plastic packaging bags.
- Do not place the unit in a dishwasher.

# SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

# PARTS



- 1. Removable snow bin
- 2. Main housing
- 3. Ice chute
- Ice press
- 5. BPA-free plastic cones (4)
- 6. Fold-away cone storage

# SAFETY FEATURES

- Interlock removable snow bin ice shaving mechanism will not start if the snow bin is not
  correctly placed beneath it. This eliminates the chance of fingers or foreign objects getting in
  and prevents ice from flying out.
- Interlock ice chute ice shaving mechanism will not start until ice press is closed. This ensures
  that fingers and foreign objects will not get in.

# **BEFORE FIRST USE**

- Carefully unpack your Snow Cone Maker. Remove plastic bags from all parts of the unit. Be sure that the unit has not been damaged during transport. Do not leave plastic bags around children.
- Rinse the snow bin with water and a non-abrasive cleanser, and then dry thoroughly.

# **OPERATION**

- Place unit on a flat, sturdy surface where it will not be knocked over.
- Check ice chute for presence of foreign objects before plugging in. WARNING: DO NOT TOUCH BLADE.
- Insert the removable snow bin onto the main housing. An interlock safety feature will prevent the unit from turning on if not properly in place.
- Be sure that the toggle switch is set to the Off position and plug into an outlet.
- 5. To begin shaving ice, drop approximately 8–12 ice cubes (depending on size and shape) into the ice chute. Do not overfill or the interlock safety feature will prevent the shaving mechanism from turning on. DO NOT ATTEMPT TO PUSH ICE CUBES INTO BLADE USING HANDS OR OTHER INSTRUMENTS.
- Flip the toggle switch to the On position and firmly push the ice press down to start the ice shaving mechanism.

**NOTE**: If a large ice cube becomes lodged in the unit so that the blade cannot reach it, flip the toggle switch to the Off position and unplug from outlet. Empty freshly shaved snow from the snow bin, place snow bin back on the main housing, then pour warm water down the ice chute until lodged ice cube melts or falls free. Empty the water from the snow bin, and dry thoroughly before placing back on the main housing. Resume feeding ice cubes through the ice chute.

- 7. When shaving multiple batches of ice cubes, it is important to flatten the snow in the snow bin. You will notice a mound of snow is formed directly under the ice crushing mechanism, and if not flattened this could stop the shaving mechanism from operating properly. To flatten, simply remove the snow bin and either empty freshly shaved snow into another container or flatten within the snow bin using the ice scooper.
- When all the ice has been shaved, turn the toggle switch to the Off position and unplug.
- Remove the snow bin from the main housing and use the ice scooper to shape your snow cones.
- Add ingredients specified in the recipe section or as desired.

# HELPFUL HINTS

It is important to shave ice cubes fresh from the freezer. Partially melted ice cubes could keep
the shaving mechanism from operating properly. If an ice cube becomes lodged because of this,
please see NOTE (number 6 under operation) to release.

# CLEANING AND MAINTENANCE

Before performing any cleaning and maintenance operations please be sure that the toggle switch is in the Off position and that the unit is unplugged.

- 1. NEVER IMMERSE UNIT IN WATER OR PLACE IT IN DISHWASHER.
- WARNING: BLADE IS SHARP. DO NOT come in contact with the blade or attempt to reach inside the ice chute to clean the blade.
- To clean the blade shaving mechanism, pour warm water down the ice chute to clear any ice or syrup residue that may have become lodged inside while crushing ice.
- 4. Wash snow bin, plastic cones and ice scooper using a non-abrasive cleanser and water or place on the top rack of the dishwasher. Dry thoroughly.
- Wipe main housing and ice press with a clean damp cloth. Any other servicing should be completed by an authorized service center.

# RECIPES AND SUGGESTIONS

The Snow Cone Maker is essential for everyday and special occasion entertaining, effortlessly shaving ice at the flip of a switch. Making 4-5 snow cones in less than a minute, the Snow Cone Maker will be a hit at any party. You can purchase store-made snow cone flavours or try creating your own with the below recipes and simple suggestions:

# Simple suggestions

Drizzle any of the following over freshly shaved snow...and enjoy!

- Flavoured drink mixes
- Chocolate syrup
- Pre-made juice smoothies
- Orange juice
- Grape juice

# **SNOW CONE RECIPES**

#### **Helpful Tips**

- It is best to make recipes in advance as some will require time to cool.
- Be sure that your syrup is completely cooled before drizzling over shaved ice.
- Squeeze-bottles work best to pour syrup over shaved ice.

#### Traditional Snow Cone

- 1 cup water
- 2 cups white sugar
- 1 (0.13 ounce) package sweetened/ unsweetened, fruit-flavoured soft drink mix
- 24 ice cubes

In a saucepan, combine the sugar and water.
Bring to a boil, and boil for about 1 minute.
Remove from heat, and stir in the powdered drink mix. Allow to cool in the refrigerator, and store in a container that will be easy to pour.
Pour the mixture over shaved ice to flavour it.

#### Fresh Fruit Snow Cone

- ½ bag fresh or frozen organic fruit (strawberry, blueberry, or other)
- ¼-½ cup sweetener (Agave nectar, maple syrup or simple syrup from organic sugar) to taste
- 24 ice cubes

When using frozen fruit, thaw the fruit for one to two hours. Blend until smooth. Add the sweetener of your choice, mix and then pour over shaved ice to taste.

#### Sour Snow Cone

- 1 cups water
- 2 cups sugar
- 2 (0.13-oz.) envelopes unsweetened pink lemonade drink mix
- 1 (0.13-oz.) envelope unsweetened cherry drink mix
- 24 ice cubes

In a saucepan, combine the sugar and water. Bring to a boil, and boil for about 1 minute. Remove from heat, and stir in the powdered drink mix. Allow to cool in the refrigerator, and store in a container that will be easy to pour. Pour the mixture over shaved ice to flavour it.

#### Sugar-Free Snow Cone

- 3 cups water
- 1½ cup sugar substitute
- ½ ounce unsweetened powdered juice mix
- 24 ice cubes

In a saucepan, combine the sugar and water. Bring to a boil, and boil for about 1 minute. Remove from heat, and stir in the powdered drink mix. Allow to cool in the refrigerator, and store in a container that will be easy to pour. Pour the mixture over shaved ice to flavour it.

#### Ice Cream-Flavoured Snow Cone

- · 4 ounces evaporated milk
- 2 ounces concentrate of your choice concentrates that work great as cream flavours are banana, peach, vanilla, strawberry, piña colada, coconut. Acidic flavours will not work well with the evaporated milk.
- 24 ice cubes

Combine evaporated milk with the concentrate of your choice. Pour mixture over shaved ice to taste. NOTE: Once the evaporated milk is added, the flavour must be refrigerated and will last for approximately 4 to 5 days.

# Cup of "Joe" Cone

- · 2 cups water
- ½ cup sugar
- 1/3 cup instant espresso granules
- 1 (14-oz.) can sweetened condensed milk
- 24 ice cubes

In a saucepan, combine the sugar and water. Bring to a boil, and boil for about 1 minute, stirring often until sugar is dissolved. Whisk in instant espresso until completely dissolved, pour into bowl, cool to room temperature, then refrigerate. When cool, whisk in condensed milk. Refrigerate until completely chilled. Pour about ½ cup syrup over 1 cup shaved ice or to taste.

#### Vanilla-Berry Shaved Ice

- · 6 cups water
- 3½ cups sugar
- ¼ cup corn syrup
- 34 teaspoon pure vanilla extract (optional)
- 2 pounds coarsely chopped fresh berries (strawberries, blueberries, raspberries or blackberries, about 2 cups)
- · 24 ice cubes

In a saucepan, combine the sugar, water and corn syrup. Bring to a boil, and boil for about 1 minute, stirring often until sugar is dissolved. Remove from heat and allow to cool for 10 minutes. If using vanilla extract, stir in at this point. Stir the berries into the mixture and then transfer mixture to a blender and blend until puréed. Let mixture chill thoroughly before drizzling approximately 6–8 tablespoons of the syrup over shaved ice.

#### Piña Colada Shaved Ice

- 1 cup water
- 1 cup sugar
- ½ cup unsweetened coconut milk (stir well)
- 1 pineapple (peeled, cored, and diced) or canned pineapple (about 4 cups)
- ¾ cup unsweetened shredded coconut, lightly toasted (optional)
- 24 ice cubes

In a saucepan, combine the sugar and water. Bring to a boil, and boil for about 1 minute, stirring often until sugar is dissolved. Let cool to room temperature. Put the syrup, coconut milk, and 3 cups of the pineapple in a blender and blend until smooth. Let mixture chill thoroughly before drizzling approximately 6–8 tablespoons of the syrup over shaved ice.

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### Register your snow cone maker with us

To let us know about your purchase so we can mark the start of your 12-month warranty, please complete this form in capital letters and send it to us at:

JM Posner Ltd, Unit Q2 Penfold Trading Estate, Imperial Way, Watford, WD24 4YY.

First Name	
Mobile	

#### Your snow cone maker

When did you p	urchase your snow	cone maker?	Day	Month	Tear Tear			
Did you buy it yourself?		Yes	No		W	Was it a present?	Yes	No
Did you acquire it another way?		Yes	No					
Where did you f	irst hear about our	snow cone m	akers?					
Newspaper	Website	Demonstr	ation	Cat	alogue	Friends/	Word of n	nouth

